

Dubbel

- Gravity **15.7 BLG**
- ABV ---
- IBU **20**
- SRM **15.6**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński Soufflet | 3.5 kg (68%) | --- % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.4%) | --- % | 16 |
| Grain | Special B Malt | 0.1 kg (1.9%) | --- % | 350 |
| Grain | Biscuit Malt | 0.1 kg (1.9%) | --- % | 50 |
| Grain | Black of Black Castle | 0.05 kg (1%) | --- % | 500 |
| Sugar | cukier trzcinowy | 0.4 kg (7.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty trapistów | Ale | Slant | 150 ml | FM |